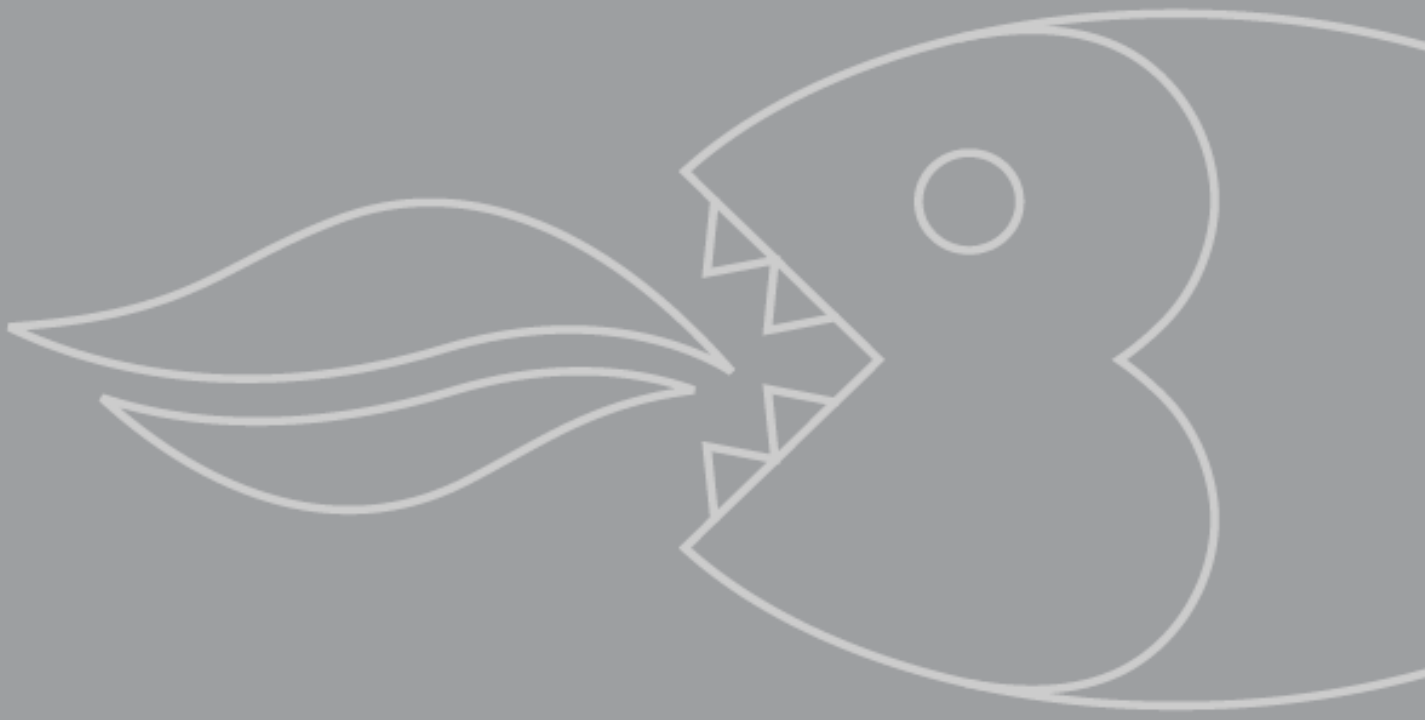
PI645 60cm Front touch control induction zone hob

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

PI645

60 cm Front touch control induction zone hob

Baumatic®

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

DD 25/05/10

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***. During and after use, all surfaces will be hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a suitably qualified person.

- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

During use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

- Care should be taken when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

- ***IMPORTANT: This ceramic induction hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.***

- ***As the hob generates magnetic fields in its immediate vicinity, pacemakers and active heart implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your doctor. In this respect, Baumatic can only guarantee the conformity of our own product.***

- ***If an object made of metal, (e.g. saucepan lid, knife, fork or spoon) is placed on a cooking zone that is switched on, it can get hot.***

Cleaning

- Cleaning of the hob should be carried out on a regular basis.

- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.*

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or incorrect installation of this appliance.

Declaration of conformity

This appliance complies with the following European Directives:

-73/23/EEC dated 19/02/1973 Low Voltage Directive.
-89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
-93/68/EEC dated 22/07/1993 CE Marking Directive.
-89/109/EEC dated 25/01/1992 Materials that can touch food.

- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.

- The ceramic glass edge can be damaged by knocks from cookware.

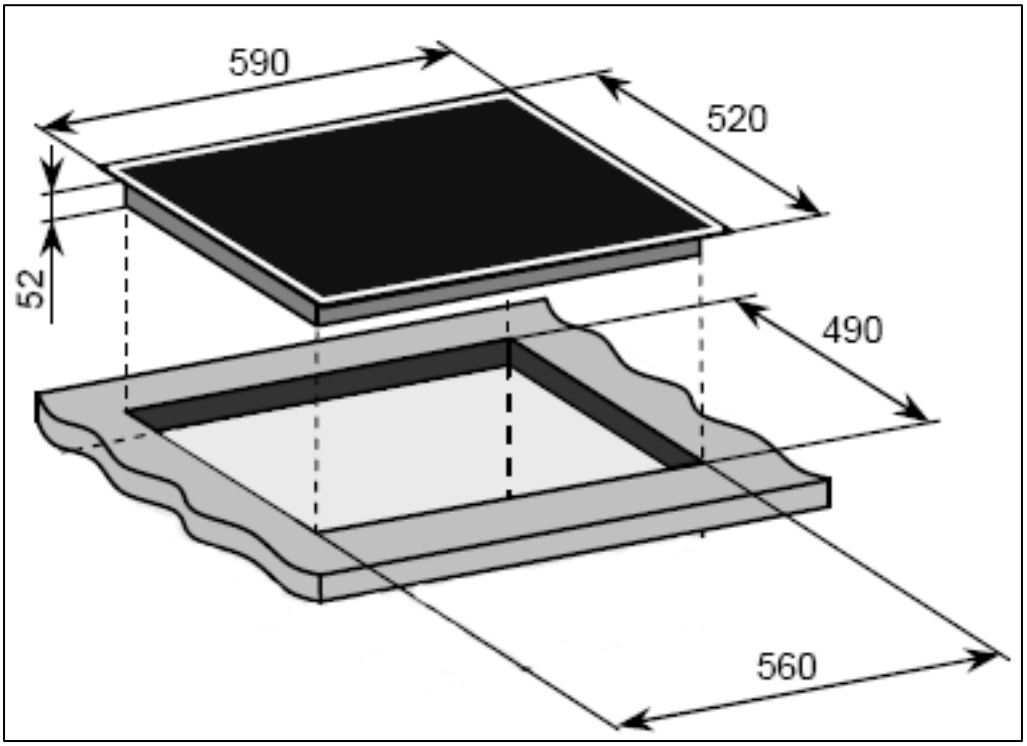
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.

- Pans should be lifted on and off the hob surface and not dragged.

- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.

- Food or liquid that has high sugar content may damage the hob top, if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

Specifications



Product dimensions:

Height: 520 mm
Width: 590 mm
Depth: 52 mm

Aperture dimensions:

Height: 490 mm (+5) mm
Width: 560 mm (+5) mm

Product specifications:

- 2 x 2.00 kW induction zone with booster (2.6 kW)- Ø 180 mm
- 2 x 1.50 kW induction zones with booster (2.0 kW)- Ø 150 mm
- Front touch control operation
- Timer
- 4 individual residual heat indicators
- Safety lock
- Frameless with bevelled edges effect
- Suitable for installation above built-under ovens. ***IMPORTANT: Providing that the specific installation instructions in this manual are followed.***

Standard accessories

- Ceramic hob scraper

Electrical details

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	40 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	7.00 kW
Mains Supply Lead:	3 core x 6 mm² (not supplied)

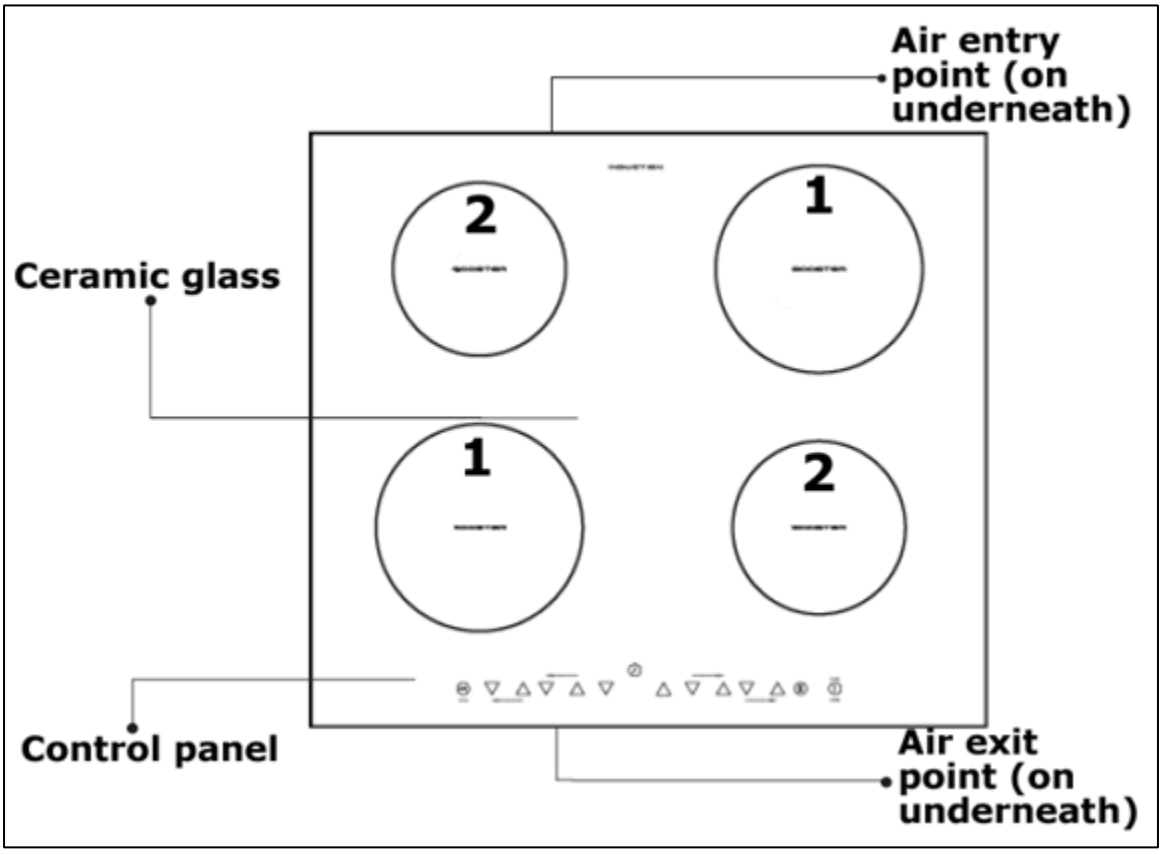
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number …….

Serial Number …….

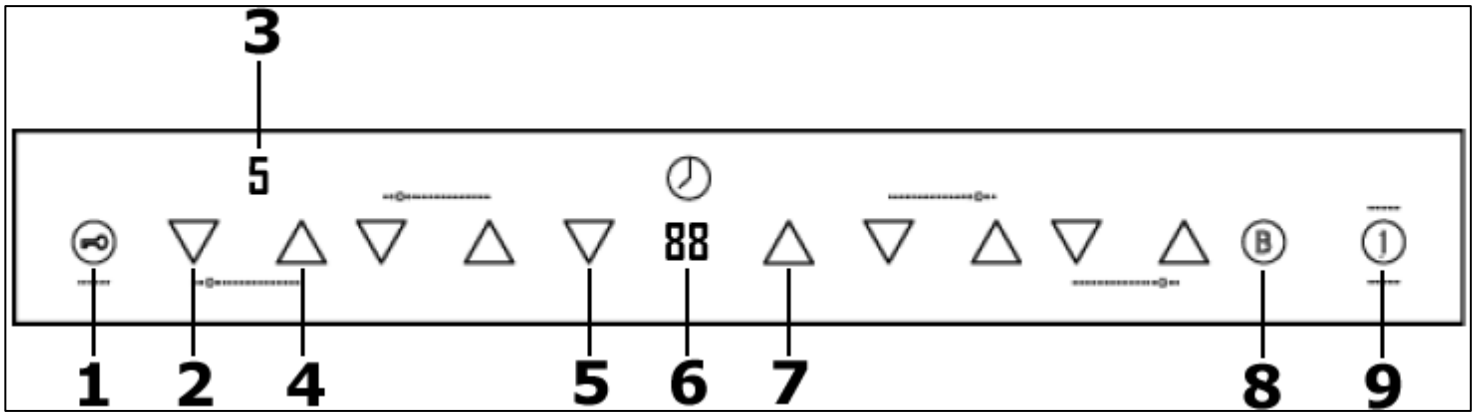
Date of Purchase …….

Ceramic hob surface layout



1) 2.00 kW induction zone (Ø 180 mm)
2) 2.00 kW induction zone (Ø 150 mm)

Control panel layout



1) Safety lock button
2) Minus button (x 4)
3) Cooking zone indicator (x 4)
4) Plus button (x 4)
5) Timer minus button
6) Timer display
7) Timer plus button
8) Booster button
9) ON/OFF button

Using the ceramic hob

Before first use

IMPORTANT: *You should clean the ceramic hob surface (see "Cleaning and maintenance" section).*

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed during transit.

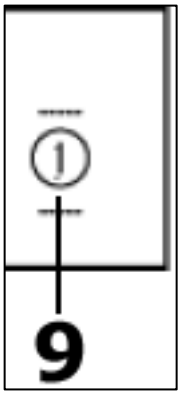
- Do not burn off more than one zone at once.

- ***You must*** place a saucepan filled half full with cold water on each zone as you burn it off. Otherwise the induction zone will not operate.

Touch controls

- All operations are performed by means of the touch controls that can be found on the control panel.
- Each touch control has a visual display that corresponds to it.
- Every time you press a touch control, an acoustic signal will sound.

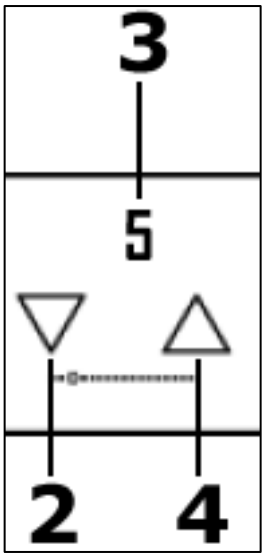
Switching the hob on



- Press the ON/OFF button **(9)**
- The cooking zone indicators **(3)** will all read "-".

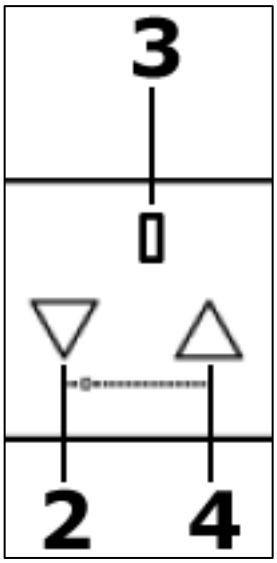
Switching a zone on and setting a power level

IMPORTANT: *A zone must be selected within two minutes of switching the hob on.*



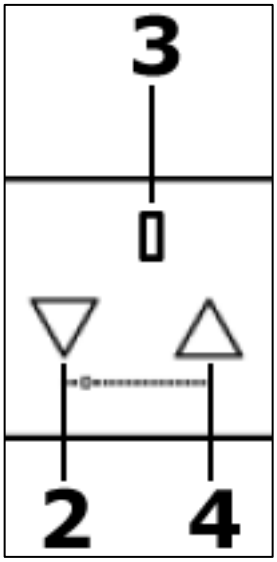
- Press the plus button **(4)** for the zone that you want to use.
- A number "5" will appear on the relevant cooking zone indicator **(3)**. Indicating that a power level of 5 is currently selected.
- Adjust the zone between power levels 1 and 9, using the plus **(4)** and minus **(2)** buttons. By holding down either of these buttons, the value on the cooking zone indicator **(3)** will adjust up or down automatically.
- If when holding down the plus **(4)** or minus **(2)** buttons the power level reaches zero. You will need to press either the plus **(4)** or minus **(2)** button again, to continue adjusting the power level.

Switching a zone off gradually



- Press the minus button **(2)** of the zone that you wish to switch off, until the number in the cooking zone indicator **(3)** reaches "0". After 3 seconds, the zone will switch off automatically.
- An "H" will show in the cooking zone indicator **(3)** until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

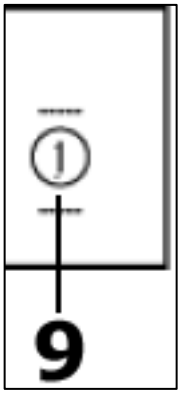
Switching a zone off instantly



- Simultaneously press the minus button **(2)** and the plus button **(4)** of the zone that you wish to switch off.
- The zone will switch off immediately.
- An "H" will show in the cooking zone indicator **(3)**, alternating with "0". (See the section on the "residual heat indicator" for further information).

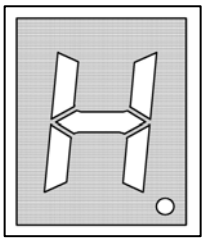
Switching the hob off

Once you have switched off all of the cooking zones, you should switch the hob off.



- Press the ON/OFF button **(9)**.
- It is possible to switch off the hob off at any time by pressing the ON/OFF button **(9)**.

Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator **(3)** will show the letter "H". This means that the temperature of the zone is over 60°C and is therefore still high enough to cause injury.

- If the zone falls below 60°C and there are still other zones switched on, a "0" will appear on the cooking zone indicator **(3)**.

- ***IMPORTANT:*** *The residual heat indicator will disappear if your mains supply is cut.*

Pan sensor

Each zone has a sensor on it, so it can detect the presence of a pan.

- The sensor is fine-tuned to detect a pan being placed on it. The pan should be one size smaller than the nominal diameter of the zone.

- If a "U" shaped symbol appears on a cooking zone indicator **(3)**, after you have placed a pan on that cooking zone and attempted to set a power level; this means that the pan is either the incorrect size or shape. Or it could be made from a material that is inappropriate for use on an induction zone hob.

- The pan should have a flat bottom and be larger than 120 mm in diametre.

- If a cooking zone is selected but no pan is detected, the pan sensor system will check for the presence of a pan approximately every 2 seconds.

- You should check that your pans are suitable for use on an induction zone hob (see the pan manufacturer's trademark or instructions).

- If a saucepan smaller than 80 mm in diameter or a small object (such as cutlery) is placed accidentally on a cooking zone. An audible alarm will sound for approximately 1 minute.

- If the saucepan or small object is not removed from the cooking zone, then the hob will enter stand-by mode.

Cookware that is suitable for an induction hob

The table below shows cookware that is normally suitable for use on an induction zone hob:-

Cookware	***Suitable***
Steel, enamelled steel	Yes
Cast iron	Yes
Stainless steel	Yes (if stated by the pan manufacturer)
Aluminium, copper, brass	No
Glass, ceramic, porcelain	No

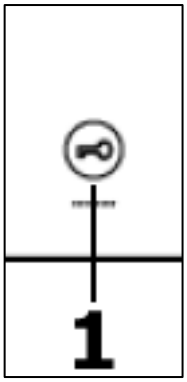
- The bottom of the pans should be as flat and thick as possible.

- Certain types of cookware may result in a noise being made when being used on an induction zone hob. This does not mean that there is an appliance fault.

- ***IMPORTANT:*** *You should make sure that all pans are placed in the centre of the induction zone that you are using.*

Switching on the safety lock

It is possible to lock the hob top, so that none of the cooking zones can be switched on.



- Switch on the hob using the ON/OFF button **(9)**.

- The whole hob top can be locked by pressing the safety lock button for a few seconds **(1)** whilst the appliance is switched on.

- The timer display **(6)** will show a key symbol (L0) to confirm that the safety lock feature has been switched on.

- When the safety lock feature is activated, it will disable any of the other buttons on the control panel, except the ON/OFF button **(9)**.

- To disable the safety lock feature, you should press the safety lock button **(1)** again for a few seconds, until the key symbol on the timer display **(6)** has gone off.

- You will then be able to adjust the power of any zone on the hob top.

- ***IMPORTANT:*** *If the appliance is switched off whilst the safety lock feature is activated, then it will still be activated the next time that you switch the appliance on. Therefore before you can switch on a zone and set it to a power level, you will need to deactivate the safety lock by pressing the safety lock button* ***(1)****.*

Safety cut-out

- If one or more of the cooking zones are accidentally left on, a safety cut out will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been switched on for.

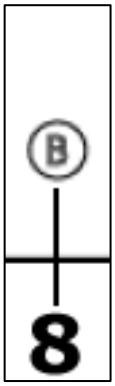
LEVEL	***TIME LIMIT***
1 – 3	8 hours
4 - 6	4 hours
7 – 9	2 hours

- If the safety cut out has activated, the symbol "H" will appear in the cooking zone indicator **(3)** of the cooking zone that has been left on. To reset the appliance, you should press the ON/OFF button **(9)**.

- If the plus **(4)** or minus **(2)** buttons are pressed, then the length of time before the safety cut-out will activate is reset.

Booster function

The hob has a booster function which will increase the power output of a zone for a five minute period.



- Switch on the hob, select and set the power level of a cooking zone as normal.

- Press the booster button (**8**) and the power output of the relevant zone will increase to the levels shown below:-

Front left zone - 2.60 kW
Back left zone - 2.00 kW
Front right zone - 2.00 kW
Back right zone - 2.60 kW

- The booster time is limited to 5 minutes and will switch off automatically after this time. The zone will then return to its original power level.

- If the saucepan is removed from the zone when the booster is switched on, then the boosting function will remain active and the boosting time will continue until the 5 minute booster period has elapsed.

- The hob has two generators which create the power for the zones; there is one generator for each side of the hob.

- If the booster function is switched on, when the zone on the same side of the hob is already active. The generator will divert power from the other zone and reduce it to power level 2. If the other zone is already cooking at power level 2 or lower, then it will not be affected.

- You will see the reduced power level of the zone shown in the relevant cooking zone indicator **(3)**.

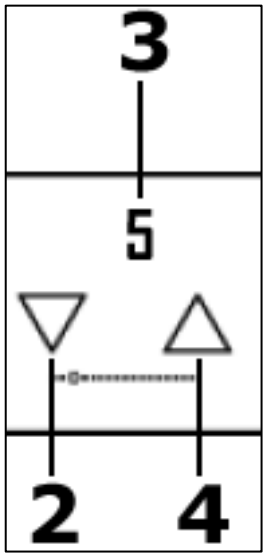
Switching off the booster function

- Press the plus button **(4)** of the zone that you wish to switch the booster function off for.

- Either press the booster button **(8)** or the minus button **(2)** of the relevant zone.

- The booster function will switch off. ***IMPORTANT:*** *The zone will not switch off entirely; you will still need to switch off the zone as normal.*

The hob timer

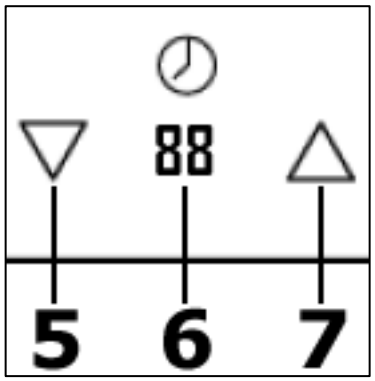


- Switch on the hob using the ON/OFF button **(9)**.

- Press the plus button **(4)** for the zone that you want to use.

- A number "5" will appear on the relevant cooking zone indicator **(3)**.

- Adjust the zone between power levels 1 and 9, using the plus **(4)** and minus **(2)** buttons. By holding down either of these buttons, the value on the cooking zone indicator **(3)** will adjust up or down every 0.3 seconds.



- Immediately use the timer minus **(5)** and timer plus **(7)** buttons, to set the countdown time that you require.
- The countdown time will appear on the timer display **(6)**.

- When the countdown time that you require appears on the timer display **(6)**, stop pressing the timer minus **(5)** and timer plus **(7)** buttons.
- The number on the timer display **(6)** will flash for five seconds. After it has stopped flashing, the countdown time is set.
- The countdown will start immediately. An acoustic signal will sound at the end of the countdown time that you have set. The zone that has been linked to timer will switch off.
- ***IMPORTANT:*** *If you have any other cooking zones switched on, they will not switch off at the end of the countdown time.*

Cooking zone temperature sensor

A temperature sensor is situated in the middle of each cooking zone and is in contact with the glass.

- In the event of a cooking zone overheating, this will be noted by the temperature sensor.
- If the cooking zone temperature sensor records too high a temperature, then the electronic circuit will shut down the appliance.
- A cooking zone overheating could be caused by an empty saucepan being placed on an active zone.
- If the bottom of the pan is not fully in contact with the middle of a cooking zone, then the cooking zone temperature control may not function correctly.
- ***IMPORTANT:*** *If the cooking zone temperature sensor consistently shuts down the appliance. This indicates that the hob has not been installed properly or the opening for air ventilation is not large enough. Steps should be taken to rectify this immediately.*

Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

- The hob surface is fitted with cooking areas of different diametre and power.

- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diametre as the cooking zone that they are being used on.

- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.

- Before use, make sure that the bottoms of the saucepans are clean and dry.

- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great waste of energy.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water as possible to reduce cooking times.

- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- ***IMPORTANT:*** *The hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC SERVICE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with warm water mixed with a little washing up liquid.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

After each use

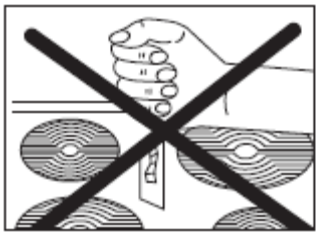
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

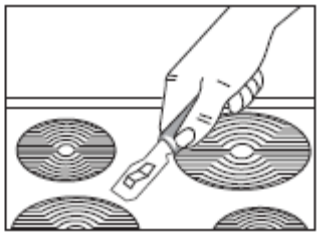
Cleaning table

Type of deposit	***Remove immediately?***	***Remove when the appliance has cooled down?***	***What should I use to remove the deposit?***
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolourations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a hob scraper. The following guidelines should also be followed when using the ceramic hob scraper:-





- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped with a damp cloth that has been placed in warm water mixed with a small amount of washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase a specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

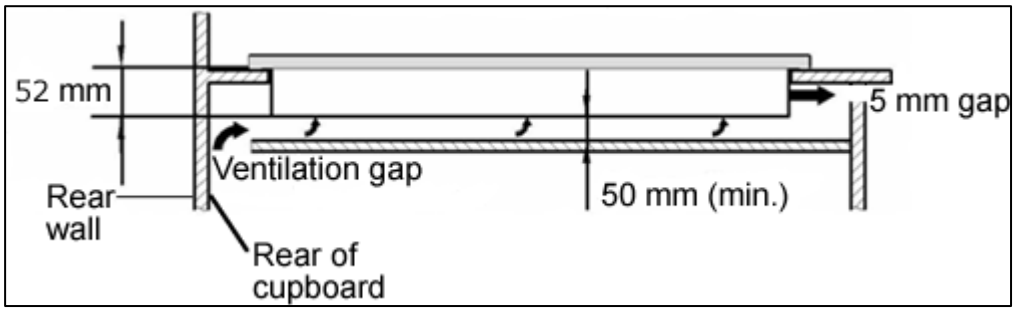
- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is between 25 mm and 40 mm thick. The following minimum clearance distances must be observed:-

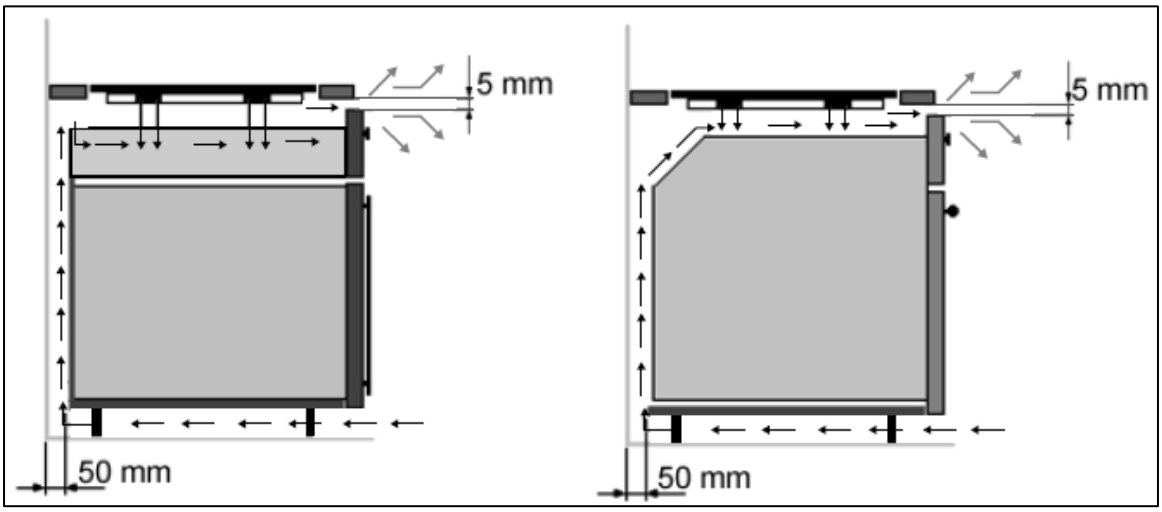
- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the sides and front of the appliance.
- 55 mm clearance between the back of the hob surface and the wall behind it.
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.



- ***IMPORTANT:*** *Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 50 mm between the underneath of the appliance and this partition.*
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

Installing above a built under oven

IMPORTANT: If you are building this hob above an oven, the oven MUST have a cooling fan.



- There must be a gap of at least 50 mm between the underneath of the appliance and the top of the oven.

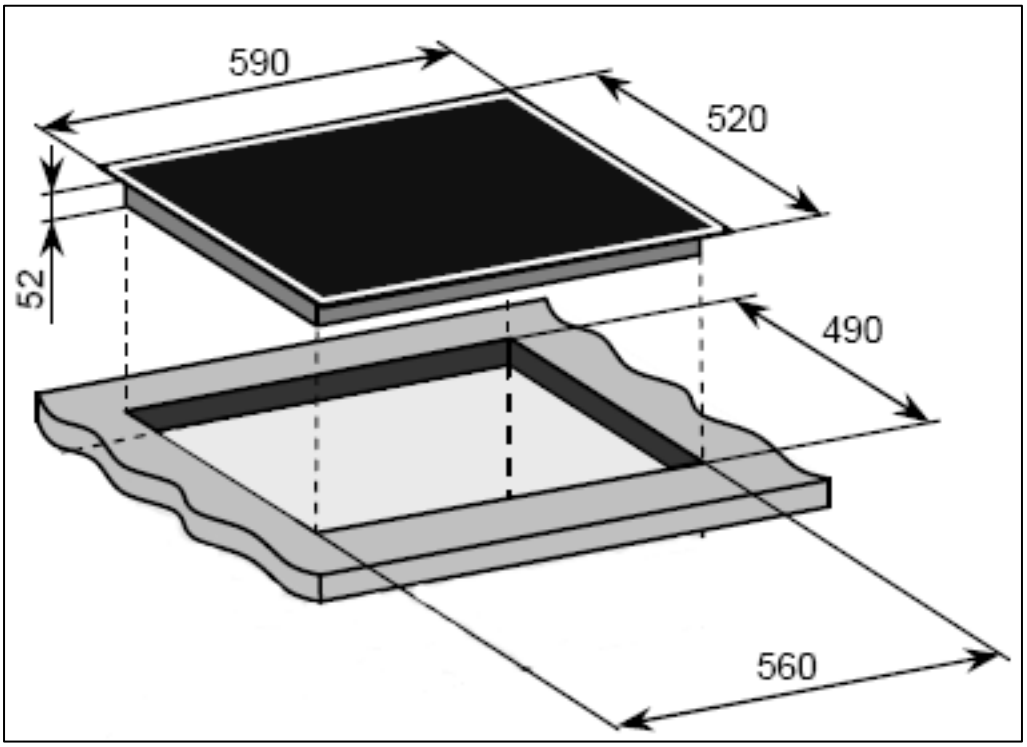
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

Unpacking the appliance

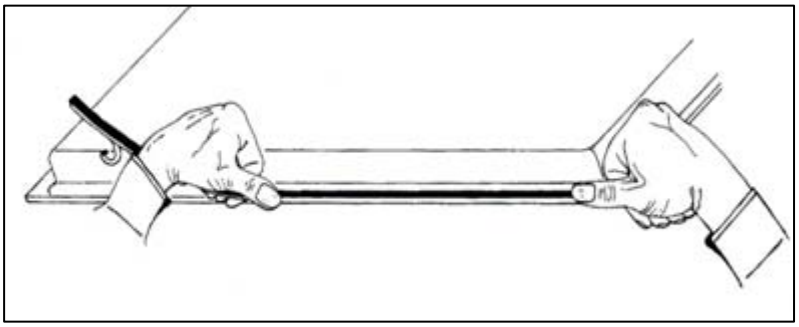
When unpacking the appliance please check that the following items are contained within the packaging:

1 Baumatic hob
1 Ceramic hob scraper
1 Installation and instruction manual
1 Baumatic guarantee card
4 Fixing brackets
4 Fixing screws
1 Sealing strip

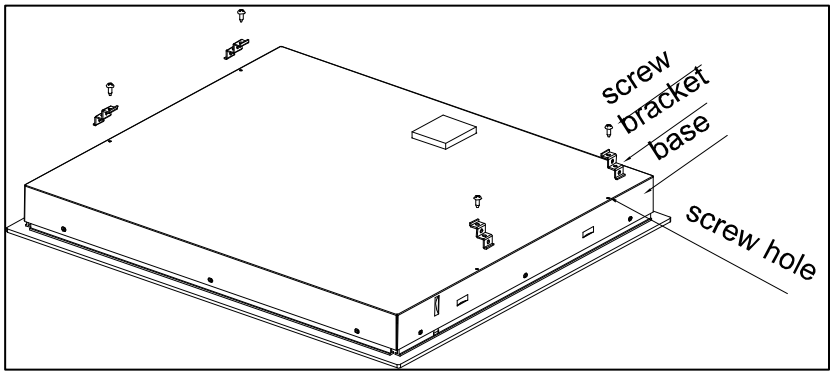
Installing the appliance



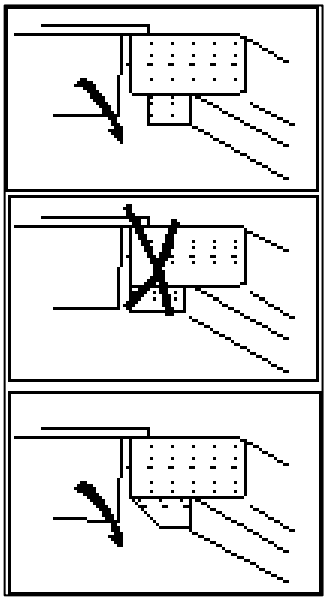
- Cut a hole in the worktop that corresponds with the drawing shown above.



- Apply the sealing strip provided around the edge of the appliance.
- The protective covering must be removed from both sides.
- Do not leave a gap in the sealing agent or overlap the thickness.
- ***IMPORTANT:*** *Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.*



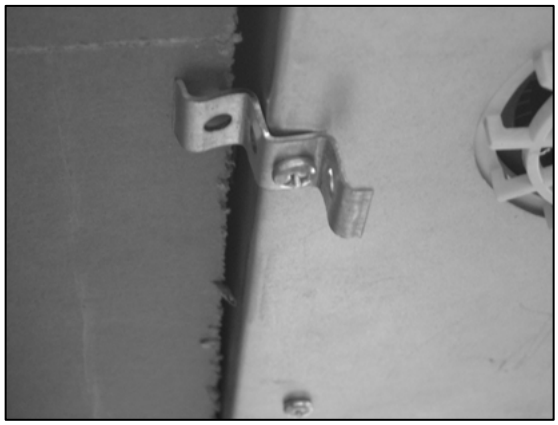
- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.



- ***IMPORTANT: There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).***

- Carefully turn the hob upside down and place it on a cushioned mat.

- There are holes on the base or the sides of the hob that you can fix the four brackets to. There are three holes in each one of the brackets.



- You should place the bracket on the underneath of the hob, in a position that is appropriate for the aperture that you have cut out. Using the screws provided, fix the bracket to the hob. These screws MUST be securely tightened.

Electrical connection

This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance must be wired into a 40 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.

- The spur outlet must still be accessible even when your oven is located in its operating position.

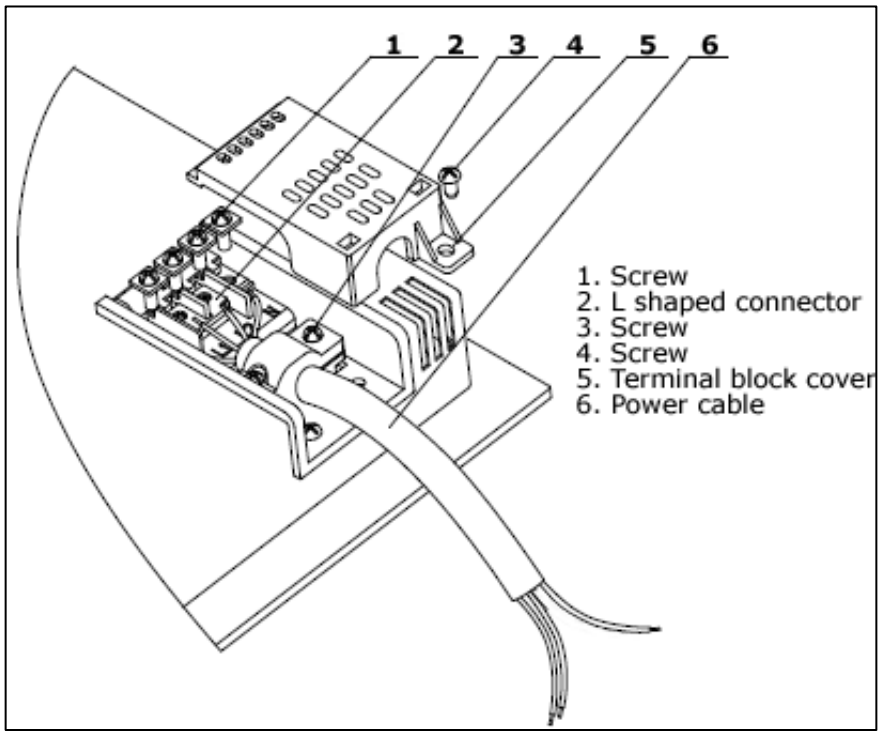
- Cable type: H05 RRF 3 core x 6 mm²

- We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations. The wires in the mains lead should be coloured in accordance with the following UK code:

Brown/Red = Live
Black/Blue = Neutral
Green/Yellow = Ground

Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.



- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover. You should remove the cover screw to access this.

- The cable connections must be in accordance with the diagram located on the bottom of the hob and below.

UK CONNECTION

Voltage&frequency	Wire connection
400V 2-N 50\60HZ	1 L1 Black, 2 L2 Brown, 3 4 N Gray&Blue, 5 Yellow/Green
220-240V 50\60HZ	1 2 L, 3 4 N, 5
220-240V 2+2-N 50\60HZ	1 L1 Black, 2 L2 Brown, 3 N1 Gray, 4 N2 Blue, 5 Yellow/Green

- 1 and 2 are the live connection, 3 and 4 are the neutral connection and the remaining one is the earth connection.

- The brass links must be positioned as marked in the diagram on the previous page and once established ALL terminal screws must be tightened down firmly.

- ***If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting the Baumatic Customer Care Department.***

- ***IMPORTANT:*** *The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.*

- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- ***Switch the appliance off at the control switch.***

- Open the terminal block on the underside of the hob.

- Unscrew the terminal screws fixing the cable.

- Replace the cable with one of the same length and in accordance with the specification given on page 26.

- The "green-yellow" earth wire must be connected to the terminal marked ⏚. It must be about 10 mm longer than the live and neutral wires.

- The "black/blue" neutral wire must be connected to the terminal marked with the letter (N) - the brown/red live wire must be connected to the terminal marked with the letter (L).

My appliance isn't working correctly

Error codes

Error code	*Possible causes*	*Solution*
F0/F1/F2	Fan failure	Contact the Baumatic Service Department
F3 – F8	Temperature sensor failure	Contact the Baumatic Service Department
E1/E2	Abnormal supply voltage	Check that the power supply the hob is connected to is appropriate. (See the diagram on page 27).
E3/E4	High zone temperature	Allow the hob to cool and then restart it. *
E5/E6	High hob temperature	Allow the hob to cool and then restart it. *

**** IMPORTANT:*** *If these error codes appear frequently, then check that the installation of the hob has been completed correctly. In particular, pay attention to the ventilation requirements specified in this manual.*

- ***The cooking zones are not functioning or will not switch on.***

* It has been more than two minutes since the appliance was switched on. You should switch the appliance on again, using the ON/OFF button.

* You have not placed an appropriate pan on the zone that you are trying to get to heat.

* The safety lock has been switched on (see the "Switching on the safety lock" section for information on how to turn off the safety lock).

* Several touch control buttons have been pressed at once. You should only touch one touch control button at a time.

* The safety cut out has been triggered. Press the ON/OFF button **(9)** to reset the appliance.

* Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.

- ***The residual heat indicator has not come on after I have switched a cooking zone off.***

* The cooking zone has only been turned on for a short period of time; therefore it did not go above 60°C.

* ***IMPORTANT:*** *If the cooking zone does appear to be hotter than 60°C and the residual heat indicator has not come on, you should call the Baumatic Service Department.*

- ***A humming sound is heard when a cooking zone is selected.***

* This is normal; the sound will disappear when the zone heats up.

- ***The cooking zones have become discoloured.***

* This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.

- ***Only two of the zones on my hob are working.***

* You should recheck that the terminal screws are all fully tightened between the links.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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